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SUNDAY FUNDAY



\$9

MIMOSAS & BLOODY MARYS



LUNCH MENU

Available until 3:00pm



Build Your Board

Includes Seasonal Fruit & Assorted Crackers | Add Gluten Free Crackers +\$5 | Extra Crackers +\$5 | Honeycomb \$4

Add Seasonal Jams +\$2 | Add Jams, Candied Pecans, Olives, Sweet Droplet Peppers & Cornichons +\$5

\$5 each

5 Year Cheddar | Hook's, WI – Cow
All Beef Summer Sausage | Neuske's, WI
Smoked Gouda | Marieke, WI – Cow ^
Capicola | Tempesta Artisan Salumi, IL
Jalapeno Burnt End Sausage | LL Ranch

\$7 each

Manchego | Montevega, Spain – Sheep
Merlot Cheddar | Bella Vitano, WI – Cow
Spreadable Goat Cheese | Laura Chenel, CA – Goat
Triple Crème Brie | Marin French, CA – Cow
Hot Calabrese Salami | Creminelli, UT
Point Reyes Bay Blue | Point Reyes, CA – Cow
Sangiovese Red Wine Salami | Giorgio's, IL

\$9 each

Truffle Gouda | Marieke, WI – Cow
Mezcal & Lime Salami | Brooklyn Cured, NY
Prosciutto di Parma | Busseto, Illinois

Appetizers

Hummus Red Pepper & Garlic, Cucumber Salad, Pita	\$13
Dates Blackberry Gastrique, Pistachio Crumb, Blackberry Cream Cheese, Micro Basil	\$13
Goat Cheese Bruschetta Goat Cheese Spread, Roasted Tomato, Balsamic, Sourdough	\$13
Cheese Curds Ranch, Red Sauce	\$13
Frites	\$7
Truffle Fries Truffle Aioli, Parmesan, Parsley	\$15
Elote Flatbread Lime Crema, Charred Corn, Smoked Paprika, Cotija Cheese, Cherry Tomato, Cilantro	\$17
Fig and Prosciutto Flatbread Goat Cheese Spread, Blue Cheese, Apple, Fig, Balsamic Glaze	\$19

Salads

Nicoise Salad Romaine, Green Bean, Crispy Potato, Red Onion, Egg, Tomato, Olives, French Vinaigrette	\$9/15
Spinach Salad Blueberry, Marcona Almond, Goat Cheese, Strawberry Port Poppysseed Vinaigrette	\$9/15
Caesar Salad Red Gem, Pumpernickel Crumb, 7-Minute Egg, Parmesan	\$7/13

Add Bacon (+\$3) | Chicken (+\$5) | Shrimp (+\$7) to any salad

Handhelds & Entrees

64 Pub Burger 5yr Cheddar, 64 Sauce, Lettuce, Tomato, Caramelized Onion, Pretzel Bun, Chips	\$18
Cheese Curd Burger Cheese Curd, Lettuce, Tomato, Chili Ranch, Pretzel Bun, Chips	\$18
Southwest Burger Jalapeño Aioli, Crispy Onion, Bacon, Pepper Jack, Lettuce, Tomato, Pretzel Bun, Chips	\$18
Chicken Club Lettuce, Tomato, Bacon, Ranch, Pretzel Bun, Chips	\$17
BBQ Chicken Sandwich BBQ, Crispy Onion, Pepperjack, Lettuce, Tomato, Pretzel Bun, Chips	\$17
Chicken or Shrimp Scampi Linguine, Heirloom Tomato, Lemon Parsley Butter	\$25
Lobster Roll New England Bun, Celery, Chive, Lemon Aioli, Chips	\$33

Desserts

Deconstructed Banana Split GF Brownie, Strawberry Mousse, Whipped Cheesecake Mousse, Crushed Pecans, Banana, Sorrel	\$11
Key Lime Pie Tart Key Lime Curd, Torched Meringue, Blackberry Gastrique	\$13

Parties of 8 guests or more will have the entire order on one check with a mandatory 20% automatic gratuity added.
-Consuming raw or undercooked meats, poultry, or seafood may increase your risk of a foodborne illness.-



DINNER MENU

Available from 4:00pm until the kitchen closes



Build Your Board

Includes Seasonal Fruit & Assorted Crackers | Add Gluten Free Crackers +\$5 | Extra Crackers +\$5 | Honeycomb \$4

Add Seasonal Jams +\$2 | Add Jams, Candied Pecans, Olives, Sweet Droplet Peppers & Cornichons +\$5

\$5 each

5 Year Cheddar | Hook's, WI - Cow
All Beef Summer Sausage | Neuske's, WI
Smoked Gouda | Marieke, WI - Cow ^
Capicola | Tempesta Artisan Salumi, IL
Jalapeno Burnt End Sausage | LL Ranch

\$7 each

Manchego | Montevega, Spain - Sheep
Merlot Cheddar | Bella Vitano, WI - Cow
Spreadable Goat Cheese | Laura Chenel, CA - Goat
Triple Crème Brie | Marin French, CA - Cow
Hot Calabrese Salami | Creminelli, UT
Point Reyes Bay Blue | Point Reyes, CA - Cow
Sangiovese Red Wine Salami | Giorgio's, IL

\$9 each

Truffle Gouda | Marieke, WI - Cow
Mezcal & Lime Salami | Brooklyn Cured, NY
Prosciutto di Parma | Busseto, Illinois

Raw Bar

Available after 4:00pm

Thursday-Saturday

Jumbo Shrimp	\$3 each
Assorted East & West Coast Oysters	\$3.50 each or \$36 per dozen
Golden Whitefish Caviar (28g)	\$45
American Salmon Caviar (28g)	\$51
Paddlefish Caviar (28g)	\$71
Hackback Sturgeon Caviar (28g)	\$89
California Premium White Sturgeon Caviar (28g)	\$132

Monday

Jumbo Shrimp	\$2 each
Select Oysters	\$2 each

Tuesday

Caviar & Bubbles Pairings

Golden Whitefish Caviar (28g) & Robert Nola Cava	\$67
American Salmon Caviar (28g) & JC Calvet Cremant	\$61
Paddlefish Caviar (28g) & Moletto Prosecco	\$86
Hackback Sturgeon Caviar (28g) & Chandon Blanc de Blanc	\$117
California Premium White Sturgeon Caviar (28g) & Veuve Clicquot	\$172
Royal Siberian Ossetra Caviar	\$135

Caviar served with House-Made Chips, Hard-Boiled Egg, Creme Fraiche, & Shallot

Appetizers

Hummus Red Pepper & Garlic, Cucumber Salad, Pita	\$13
Dates Blackberry Gastrique, Pistachio Crumb, Blackberry Cream Cheese, Micro Basil	\$13
Goat Cheese Bruschetta Goat Cheese Spread, Roasted Tomato, Balsamic, Sourdough	\$13
Cheese Curds Ranch, Red Sauce	\$13
Elote Flatbread Lime Crema, Charred Corn, Smoked Paprika, Cotija Cheese, Cherry Tomato, Cilantro	\$17
Fig and Prosciutto Flatbread Goat Cheese Spread, Blue Cheese, Apple, Fig, Balsamic Glaze	\$19

Soup & Salads

Nicoise Salad Romaine, Green Bean, Crispy Potato, Red Onion, Egg, Tomato, Olives, French Vinaigrette	\$9/15
Spinach Salad Blueberry, Marcona Almond, Goat Cheese, Strawberry Port Poppysseed Vinaigrette	\$9/15
Caesar Salad Red Gem, Pumpernickel Crumb, 7-Minute Egg, Parmesan	\$7/13
Soup of the Day - Ask your server!	\$7

Add Scallop (+\$8 each) | Bacon (+\$3) | Chicken (+\$5) | Shrimp (+\$11) | Salmon (+\$17) | Flat Iron (+\$21) to any salad

Entrees

Chicken or Shrimp Scampi Linguine, Heirloom Tomato, Lemon Parsley Butter	\$25
<i>Substitute Scallop + \$15</i>	
Gnocchi White Cheese Sauce, Lobster, Tarragon Herb Topping	\$33
Kurobuta Bone-In Pork Chop Patty Pan Squash, Sautéed Spinach, Cherry Mostarda	\$29
Braised Short Rib Whipped Ricotta, Blackberry Red Wine Reduction, Golden Beet, Sorrel	\$31
Flat Iron Pommes Puree, Garlic Green Bean, Lemon Compound Butter	\$33
BBQ Salmon White Cheddar Grits, Charred Broccolini, BBQ Jus	\$29
Scallop Popcorn Puree, Fondant Potato, Corn Relish, Pea Shoot	\$43
Sweet Corn Ravioli Smoked Corn Cream, Huitlacoche, Corn Relish, Sorrel	\$27

Sides

Charred Broccolini Miso Butter, Marcona Almond	\$15
Patty Pan Squash Scampi Butter, Micro Basil	\$7
Truffle Fries Truffle Aioli, Parmesan, Parsley	\$13
Frites	\$11

Desserts

Deconstructed Banana Split GF Brownie, Strawberry Mousse, Whipped Cheesecake Mousse, Crushed Pecans, Banana, Sorrel	\$11
Key Lime Pie Tart Key Lime Curd, Torched Meringue, Blackberry Gastrique	\$13



LATE-NIGHT MENU



Available After 9:00pm Friday-Saturday

Raw Bar

Jumbo Shrimp

\$3 each

Assorted East & West Coast Oysters

\$3.50 each or \$36 per dozen

Golden Whitefish Caviar (28g) \$45

American Salmon Caviar (28g) \$51

Paddlefish Caviar (28g) \$71

Hackleback Sturgeon Caviar (28g) \$89

California Premium White Sturgeon Caviar (28g) \$132

Caviar served with House-Made Chips, Hard-Boiled Egg, Creme Fraiche, & Shallot

Late-Night Bites

Goat Cheese Bruschetta \$13

Goat Cheese Spread, Roasted Tomato, Balsamic, Sourdough

Cheese Curds \$13

Ranch, Red Sauce

Frites \$7

Truffle Fries \$15

Truffle Aioli, Parmesan, Parsley

Fig and Prosciutto Flatbread \$19

Goat Cheese Spread, Blue Cheese, Apple, Fig, Balsamic Glaze

Elote Flatbread \$17

Lime Crema, Charred Corn, Smoked Paprika, Cotija Cheese, Cherry Tomato, Cilantro



SPARKLING WINE & BEER

Sparkling Wine

<u>Mionetto</u> – Prosecco, Italy	\$8	<u>Moët & Chandon</u> – Brut, Champagne, France	\$26
<u>Codorniu</u> – Cava, Spain	\$8	<u>Moët & Chandon</u> – Rosé, Champagne, France	\$27
<u>Domaine Chandon</u> – Brut, California	\$12	<u>Vietti</u> – Moscato d'Asti, Italy	\$12
<u>Domaine Chandon</u> – Rose, California	\$12	<u>Veuve Yellow Label</u> – Brut, Champagne, France	\$25

Beer, Hard Seltzer & Cider

<u>Maplewood Son of Juice</u> – Hazy IPA 6.3%	\$9	<u>Old Irving Cush Berry</u> – Fruited Sour 6.0	\$9
<u>Penrose Helles</u> – Lager 5.0%	\$9	<u>Art History Bauhaus</u> – Pilsner 5.2%	\$8
<u>Twisted Hippo Puffy Parka</u> – Dark Lager 4.7%	\$8	<u>Michelob Ultra</u> – Light Lager 4.2%	\$3
<u>Penrose Lil' Boots</u> – Hazy IPA 5.0%	\$9	<u>Maplewood Bavarian Dream</u> – Hefeweizen 5.4%	\$9
<u>Pollyanna Lexical Gap</u> – IPA 7.3%	\$9	<u>Goose Island Hazy Bear Hug</u> – Hazy IPA 6.8 %	\$8
<u>Old Irving Della</u> – Kolsch 5.2%	\$9	<u>Scorched Earth Giant Killer</u> – IPA 6.9%	\$8
<u>Pig Minds South Bitch Slap</u> – Red Ale 5.8%	\$8	<u>Big Sky Moose Drool</u> – Brown Ale 5.0%	\$8



COCKTAILS & SPIRITS



SixtyFour Signature Cocktails

Grapeful For Scotch	\$15	Straw-Bour-B-Smash	\$15
Dewar's White Label, Peach Schnapps, Grapefruit Soda, Grapefruit Bitters		Four Roses Single Barrel, Lime Juice, Strawberries, Basil Leaves, Simple	
Island Time	\$14	Just Peachy	\$14
Bacardi Light Rum, Watermelon Puree, Lime Juice, Agave Syrup, Fire Tincture		Pearl Vanilla Vodka, Peach Ginger Puree, Ginger Liqueur, Lemon Juice, Chandon Garden Spritz	
Patio Perfect	\$14	El Pepino Picante	\$14
Tito's Vodka, Peychaud's Aperitivo, Lime Juice, Elderflower Liquor, Rosemary Honey Simple, Ginger Beer		21 Seeds Jalapeno Cucumber Tequila, Lemon & Lime Juice, Simple, Club Soda	
Cherry Blossom	\$15	Fuzzy Lemon	\$15
Michter's Sour Mash, Lemon Juice, Passionfruit Puree, Elderflower Liquor, Nutmeg Simple, Sour Cherry Syrup, Egg White		Tanqueray Gin, Limoncello Liqueur, Lime Juice, Thyme Honey Simple	
Whiskey Business	\$15	Especialty Awake	\$14
Rye, Casamigos Mezcal, Orgeat, Disaronno Amaretto, Nutmeg Simple, Lemon Juice, Angostura Bitters		Pearl Vanilla Vodka, Kahlua, Mr. Black Coffee Liqueur, Choose: With or without Baileys	

Non-Alcohol Beverages

Coke, Diet Coke, Sprite – 12oz	\$3	“Tequila” Mockingbird	\$12
Iced Tea	\$4	CleanCo NA Tequila, NA Triple Sec, Lychee Puree, Lemon Juice, Fire Tincture	
Blueberry, Raspberry, Strawberry, Mango, Guava	\$6	Make it Boozy	
Lemonade	\$4	Add Rum \$3 Add Vodka \$3 Add Gin \$3	
Blueberry, Raspberry, Strawberry, Passion Fruit, Guava	\$6	Fake-75	\$12
Kiwi, Mango, Black Currant		CleanCo NA Gin, Lemon Juice, Codorinu NA Brut	
Codorniu N/A – Brut, California	\$7	Coffee We proudly brew Maple Leaf	\$4
Go Brewing Sunbeam Pilsner – NA Craft Brew	\$7	Coffee Roasters out of Roselle, IL	
Sunshine State Tropical IPA – NA Craft Brew	\$7		

Spirits

Whiskey		Bourbon		Gin	
Michter's Sour Mash	\$14	Woodinville Port Finish	\$17	Tanqueray	\$9
		Nelson Bros. Cognac Cask	\$21	Hendricks	\$10
Tequila		Elijah Craig	\$13	Inverroche Gin	\$13
Corazon	\$9	Angels Envy	\$13		
Cazadores Reposado	\$10	Bulliet Bourbon	\$10	Scotch	
21 Seeds Jalapeño Cucumber	\$11	Bulliet 10 Year	\$14	Dalmore 12 Year	\$12
		Four Roses Select	\$16	Dalmore 14 Year	\$15
Rum				Lagavulin 16 Year	\$21
Meyer's Dark	\$9	Vodka			
Bacardi White Rum	\$9	Titos	\$9		
Captain Morgan	\$9	Ketel One	\$10		
		Belvedere Pure Organic	\$10		

Consuming raw or undercooked meats, poultry, egg or seafood may increase your risk of a foodborne illness.

CN=Contains Nuts



RESERVE WINE LIST



Sparkling Wine

Collet N/V Esprit Couture - Champagne, FR	\$111 ⁹⁸
Ruinart N/V Blanc de Blanc - Champagne, FR	\$117 ⁹⁸
Delamotte 2008 Blanc de Blanc - Champagne, FR	\$119 ⁹⁸
Krug N/V Grand Cuvee - Champagne, FR	\$209 ⁹⁸
Dom Perignon 2013 Brut - Champagne, FR	\$359 ⁹⁸
Cristal 2004 Brut - Champagne, FR	\$399 ⁹⁸
Cristal 2005 Brut - Champagne, FR	\$419 ⁹⁸

Whites

Kosta Browne 2017 One Sixteen Chard. - RRV, CA	\$80 ⁹⁸
Amelia 2019 Chardonnay - Valle Del Limari, CL	\$80 ⁹⁸
Rombauer 2022 Proprietor Select Chardonnay - CA	\$89 ⁹⁸
ZD 2019 Reserve Chardonnay - Carneros, CA	\$92 ⁹⁸
Peter Michael 2022 'L'Apres-Midi' SauvBl - CA	\$96 ⁹⁸
'Aux Quarts' 2022 Pouilly-Fuisse Premier Cru - FR	\$109 ⁹⁸
Eisele Vineyards 2016 Sauvignon Blanc - CA	\$134 ⁹⁸
Peter Michael 2020 'Belle Côte' Chardonnay - CA	\$139 ⁹⁸
Peter Michael 2020 'Ma Belle Fille' Chardonnay - CA	\$139 ⁹⁸
Peter Michael 2021 'Ma Belle Fille' Chardonnay - CA	\$166 ⁹⁸
'Les Clos' 2022 Chablis Grand Cru - FR	\$223 ⁹⁸
'Moutonne' 2022 Chablis Grand Cru - FR	\$383 ⁹⁸

New World Reds

Soter 2019 Pinot Noir - Yamhill-Carton, OR	\$89 ⁹⁸
Leonetti Cellars 2017 Merlot - Walla Walla, WA	\$114 ⁹⁸
Leonetti Cellars 2020 Merlot - Walla Walla, WA	\$119 ⁹⁸
Leonetti Cellars 2021 Merlot - Walla Walla, WA	\$119 ⁹⁸
Shafer 2019 Relentless Syrah - Napa, CA	\$121 ⁹⁸
No Girls 2019 Grenache - Walla Walla Valley, WA	\$151 ⁹⁸
Peter Michael 2023 'Le Caprice' Pinot Noir - CA	\$191 ⁹⁸
Horsepower 2020 Syrah - Walla Walla Valley, WA	\$216 ⁹⁸
Peter Michael 2017 'Ma Danseuse' Pinot Noir - CA	\$251 ⁹⁸

International Reds

Achaval Ferrer 2018 Finca Mirador Malbec - Argentina	\$163 ⁹⁸
'Les Evocelles' 2022 Gevrey-Chambertin - France	\$181 ⁹⁸
Tignanello 2021 Red Blend - Tuscany, IT	\$197 ⁹⁸
Chateau Haut-Brion 2014 Premier Grand Cru - FR	\$885 ⁹⁸

New World Cabernet Sauvignon

Shafer 2021 One Point Five - Napa, CA	\$141 ⁹⁸
Rombauer 2017 Diamond Select - Napa, CA	\$149 ⁹⁸
Sebastiani Cherryblock 2019 - Sonoma, CA	\$153 ⁹⁸
Odette Estate 2019 - Stags Leap District, CA	\$198 ⁹⁸
Boich 2014 Mount Veeder - Napa, CA	\$228 ⁹⁸
Spottswoode 2018 - Napa Valley, CA	\$244 ⁹⁸
Cade Reserve 2018 - Howell Mountain, CA	\$249 ⁹⁸
Peter Michael 2019 'Les Pavots' - CA	\$249 ⁹⁸
Mayacamas 2007 - Mt. Veeder, CA	\$258 ⁹⁸
Davis Estate 2017 Phase V - Calistoga, CA	\$265 ⁹⁸
Buccella 2020 - Napa Valley, CA	\$297 ⁹⁸
Cliff Lede 2018 Poetry - Napa, CA	\$299 ⁹⁸
Heitz Cellar 2015 - Martha's Vineyard, CA	\$314 ⁹⁸
Peter Michael 2022 'Les Pavots' - CA	\$317 ⁹⁸
Gagnon-Kennedy Old Federal Block - CA	\$389 ⁹⁸
Shafer 2019 Hillside Select - Napa, CA	\$409 ⁹⁸
Shafer 2021 Hillside Select - Napa, CA	\$446 ⁹⁸
Alejandro Bulgheroni 2021 - Napa, CA	\$467 ⁹⁸
Hundred Acre 2017 'Ark Vinyard' - CA	\$809 ⁹⁸
Hundred Acre 2014 'Deep Time' - CA	\$842 ⁹⁸

New World Red Blends

Opus 2019 "Overture" - Oakville, CA	\$173 ⁹⁸
Pahlmeyer 2018 Proprietors - Napa, CA	\$229 ⁹⁸
Ridge 2018 Monte Bello - Santa Cruz Mtns	\$249 ⁹⁸
Ridge 2019 Monte Bello - Santa Cruz Mtns	\$258 ⁹⁸
Quintessa 2021 - Rutherford, CA	\$299 ⁹⁸
Ridge 2020 Monte Bello - Santa Cruz Mtns	\$341 ⁹⁸
Dominus 2018 - Yountville, CA	\$349 ⁹⁸
Dominus 2019 - Yountville, CA	\$429 ⁹⁸
Dominus 2020 - Yountville, CA	\$449 ⁹⁸
Opus One 2021 - Oakville, CA	\$481 ⁹⁸
Dominus 2018 - Yountville, CA 1.5L	\$779 ⁹⁸